文章華國

IN THE VILLAGE

詩禮傳家

MANDARIN HOUSE

Mandarin House excels in choice dishes from famous cities in China, as shown on this map.

點 心 TIEN SING (Appetizers)

Shrimp Toast	.85
Barbecued Spare Ribs	1.35
Chinese Roast Pork	.95
Fried Dumplings (Order of 10)	1.50
Shrimp Patties	1.50
Egg Roll	.80
Assorted Tidbits for Two	1.65

湯 類 TONG (Soups, for 2)

Shark's Fin Soup (To be ordered in advance)	2.50
Bird's Nest Soup (To be ordered in advance)	2.50
Mandarin House Soup	1.25
Ham and Winter Melon Soup	1.25
Ham and Abalone Soup	1.25
Hot and Sour Soup	1.00
San See Soup	1.25
Chicken Yu Tu Soup	1.50
Ten Ingredients Soup	1.00

麵 類 MEIN (Noodles)

Cantonese Soft Noodle Chow Mein	2.50
Chicken Chow Mein	1.50
Fresh Shrimp Chow Mein	1.65
Vegetable Chow Mein	1.50
Shab Chin Chow Mein	2.00
Cha Chiang Mein	2.00
Yang Chow Wao Mein	2.25
Chicken Lo Mein	2.25
Roast Pork Lo Mein	2.00
Shrimp Lo Mein	2.25

飯 類 FAN (Rice)

Roast Pork Fried Rice	1.00
Chicken Fried Rice	1.35
Shrimp Fried Rice	1.35
Yang Chou Shih Chin Fried Rice	1.85

甜 品 TIEN PIN (Desserts)

SERVING FOR 4 (To be ordered in advance)

"Eight Precious" Rice Pudding	3.00
Fried Apple with Honey	1.50
Fried Yam with Honey	1.50
Red Bean Jam Cake	1.50
Fresh Fruits in Season (on ice)	1.50

SINGLE SERVING

Imported Preserved Lichee	.50
Imported Preserved Ginger	.40
Imported Preserved Kumquats	.30
Imported Preserved Mixed Fruits	.40
Almond Cakes	.25
Fortune Cookies	.25

FROM THE BROILER

Broiled prime Sirloin Steak	4.00
Broiled whole Maine Lobster	2.95
Broiled half Spring Chicken	2.10
Broiled Spring Lamb Chops	2.25
Broiled Jersey Pork Chops	1.95

MANDARIN HOUSE SPECIALTIES

In China, wines are an integral part of dining pleasure. We recommend white wine for chicken or seafood, and red wine for pork or beef dishes.

鷄 鴨 類 POULTRY

1. 炸 八 塊 **CHA BA KWIE (Fried Chicken Mandarin Style)** 2.75
Half tender spring chicken cut into eight pieces, seasoned with specially prepared Mandarin sauce and deep fried.

2. 合 桃 鷄 丁 **HO TAO CHI DING (Chicken with Walnuts Mandarin Style)** 2.75
Sauteed diced chicken white meat blended with crystal sweet walnut meat.

3. 四川公保鷄丁 **SZE CHUAN KUNG PAO CHI DING (Chicken with Peanuts)** 2.75
Diced chicken white meat and bamboo shoots cooked in hot brown sauce and garnished with peanuts. A very popular Sze Chuan dish.

4. 山東糖醋雞丁 **SHANTUNG CHIANG PAO CHI DING (Chicken in brown sauce)** 2.35
Diced chicken and bamboo shoots simmered in a rich brown sauce.

5. 杏 仁 鷄 丁 **HSING JEN CHI DING ((Chicken with Almonds)** 2.25
Diced chicken, button mushrooms, water chestnuts and snow peas. Garnished with crispy almonds.

6. 生 炒 鷄 片 **SHENG CHAO CHI PIEN (Sauteed sliced Chicken)** 2.25
Sliced chicken white meat sauteed with sliced bamboo shoots, broccoli and red Chinese ham.

7. 冬 菇 鷄 片 **TONG KOO CHI PIEN (Chicken with Chinese Mushrooms)** 2.35
Sauteed sliced chicken white meat with black mushrooms, bamboo shoots, green California peapods and ham add to the exotic color and flavor.

8. 蜜南洗鍋鷄 **YUAN NAN CHI KUO CHI (Yuan Nan steamed Chicken)** 6.00
A fresh killed whole chicken in cuts, seasoned and steamed in a sealed pot for four hours. (To be ordered in advance)

9. 北京烤鴨 **PEKING KAO YA (Peking Duck)** 9.50
Crispy brown barbecued skin and whole tender duckling, sliced and serviced with home made thin Chinese pan biscuits, heart of green scallions and specially prepared brown sauce. (To be ordered in advance)

10. 西 湖 鴨 **SIH HU YA (West Lake Duck)** 8.00
A whole selected duckling simmered and stuffed with water fily seeds, ginkgo nuts, bamboo shoots, bits of black Chinese mushrooms, ham and green peas. (To be ordered in advance)

11. 常州荷花鴨 **CHANG CHOU HO HWA YA (Water Lily Duck)** 7.50
Boned duckling specially prepared with chopped bamboo shoots, water chestnuts and almonds. (To be ordered in advance)

12. 四川香蘇鴨 **SZE CHUAN HSING SU YA (Crispy Duckling Sze Chuon Style)** 7.50
A whole duck, crispy to the bone, served with spiced salt and thin Chinese pan biscuits. (To be ordered in advance)

13. 廣東鍋燒鴨 **CANTON KUO SHAO YA (Pressed Duck Cantonese Style)** 2.25
Boned duckling pressed and cooked to a crisp. Garnished with chopped almonds.

14. 廣東燒鴨 **CANTON SHAO YA (Roast Duck)** 1.85
Tender roast duck Cantonese Style served with a special sauce.

肉 類 MEAT

15. 上 海 牛 排 **SHANGHAI NUI PA (Shonghai cube Steak)** 3.75
Prime filet mignon, cubed, sautered with cubed bamboo shoots and Chinese mushrooms.

16. 四川乾燒牛肉絲 **SZE CHUAN KAN SHAO NUI JUO SZE (Shredded spiced Beef)** 2.50
Shredded prime beef prepared with touch of red hot pepper, shredded snow peas and bamboo shoots. Served over crispy rice noodles.

17. 冬 筍 牛 肉 片 **TUNG SUEN NUI JUO PIEN (Beef with Bamboo Shoots)** 1.85
Sliced prime beef steak sautered with bamboo shoots and Chinese mushrooms.

18. 雪 豆 牛 肉 **HSIEH TAO NUI JUO (Beef with Snow Peas)** 2.50
Sliced prime beef with California peapods.

19. 青 椒 牛 肉 **TSING CHIAO NUI JUO (Sliced Beef Steak with Green Pepper)** 1.80
Sautered sliced prime beef with garden green pepper.

20. 四川榨菜肉絲 **SZE CHUAN CHA TSAI JUO SZE (Sze Chuon pickled Vegetable with Pork)** 2.00
Pickled slightly hot Chinese vegetable sautered with shredded tenderloin pork.

21. 冬 筍 肉 絲 **TUNG SUEN JUO SZE (Pork with Bamboo Shoots)** 1.85
Shredded tenderloin pork sautered with stripes of bamboo shoots and Chinese mushrooms.

22. 木 須 肉 **MOO SUE JUO (North China Egg dish)** 1.85
Sautered shredded pork and egg with sun dried tiger fily flowers and bamboo shoots; a typical country dish of the Northern Chinese family.

23. 溜 油 肉 **KUO YUE JUO (Pork with Cucumber)** 2.25
Sautered Pork tenderloin with cucumbers, bamboo shoots and Chinese mushrooms.

Milk	.15
Sanka	.15

24. 古 丁 肉 **KOO LAO JUO (Sweet and Sour Pork)** 1.90
Cubes of pork tenderloin coated in egg batter, cooked with sweet and pungent sauce.

25. 洋 葱 牛 肉 **YANG CHUN NUI JUO (Beef with Onion)** 1.85
Sautered sliced prime beef with onion.

海 鮮 類 SEA FOOD

26. 炸 蝦 球 **CHA HSIA CHIU (Fried Shrimp Ball)** 2.50
Minced shrimp meat and water chestnuts, deep fried.

27. 鳳 尾 蝦 **FUNG WEI HSIA (Fried Shrimp Mandarin Style)** 2.00
Jumbo fresh shrimp, coated in egg batter, deep fried.

28. 炒 蝦 仁 **CHOW HSIA JEN (Sauteed Shrimps)** 2.20
Sautered river shrimps with diced bamboo shoots, green peas and Chinese ham.

29. 蘇州蝦仁 **SOO CHOU HSIA JEN (Sauteed Shrimp Soo Chou Style)** 2.50
River shrimps delicately prepared with green peas and tomato sauce.

30. 金 錢 蝦 **KING CHIEN HSIA (Shrimp Meat Balls with White Sauce)** 2.50
Shrimp meat balls with mushrooms and ham simmered in a specially prepared white sauce.

31. 炒 蝦 腰 **CHOW HSIA YAO (Shrimps with Kidneys)** 2.25
Sautered shrimps and kidneys carefully prepared with onion, bamboo shoots, Chinese mushrooms and sherry.

32. 廣東蝦籠糊 **CANTONESE HSIA LUNG HU (Shrimps with Lobster Sauce)** 1.80
A very popular Cantonese dish of shrimps prepared with chopped pork tenderloin and egg sauce.

33. 廣東炒龍蝦 **CANTONESE CHOW LUNG HSIA (Lobster Cantonese Style)** 2.75
Selected five Maine lobster, cut into dainty segments, cooked with minced pork tenderloin and served with soft egg sauce.

34. 廣東豆豉龍蝦 **CANTONESE DOE SHIH LUNG HSIA (Lobster with Black Bean Souce)** 2.95
Live Maine lobster cut into convenient morsels, cooked with minced pork tenderloin in soft egg and black bean sauce.

35. 龍 蝦 丁 **LUNG HSIA DING (Diced Lobster Mandarin Style)** 2.75
Diced fresh lobster meat with button mushrooms, water chestnuts, snow peas and bamboo shoots. Garnished with crispy almonds.

36. 紅燒豆腐魚 **HUNG SHAO TAO FU YU (Fish with bean curd)** 1.85
Fresh sea bass simmered with soy bean curd, Chinese mushrooms, bamboo shoots and sherry.

37. 松 鼠 魚 **SUNG SHOO YU (Boneless Fish Mandarin Style)** 2.25
Crispy boned fish prepared with green peas, diced bamboo shoots and Chinese mushrooms in a special sauce.

38. 糖醋魚塊 **TANG TSU YU (Sweet and Sour Filet)** 1.85
Fresh boned sea bass deep fried to crisp, served with shredded carrots, green pepper and Chinese mushrooms in sweet and pungent sauce.

39. 甜 酸 蝦 **TIEN SUAN HSIA (Sweet and Sour Shrimps)** 2.00
Fresh Jumbo shrimps fried to a golden crispness, served with sweet and pungent sauce.

40. 咖喇蝦仁 **GA LEE HSIA JEN (Shrimps with Curry Sauce)** 2.25
Fresh river shrimps cooked with hot curry sauce.

蔬 菜 類 VEGETARIAN

41. 素 什 菜 **SU SHIH CHIN (Combination Vegetables)** 2.00
Assorted Chinese green vegetables, mushrooms, water chestnuts, ginkgo nuts, bamboo shoots and rice noodles.

42. 冬 筍 雪 豆 **TUNG SUEN HSIEH TAO (Bamboo Shoots and Snow Peas)** 2.00
Sautoed crispy California peapods and sliced bamboo shoots.

43. 雞 油 菜 心 **CHI YUE TSAI HSIN (Sauteed Chinese Vegetable)** 1.75
Sautoed Chinese green vegetable with chicken broth.

44. 炒 双 冬 **CHOW SHUANG TUNG (Bamboo Shoots and Chinese Mushrooms)** 2.00
Sautoed bamboo shoots and Chinese mushrooms with chicken broth.

SIZZLING RICE

45. 鷄 片 鍋 巴 **CHI PIEN KUO BA (Chicken with Sizzling Rice)** 2.75
Sautoed sliced chicken with sliced ham, snow peas and button mushrooms, served with specially prepared deep fried rice.

46. 蝦 仁 鍋 巴 **HSIA JEN KUO BA (Shrimps with Sizzling Rice)** 2.75
River shrimps sautoed with snow peas and diced ham, served with our specially prepared deep fried rice.

Coffee	.15
Demi-tasse	.25

133-135 WEST 13 STREET, N. Y. 11, N. Y. • Tel. WAtkins 9-0551

WINES, COCKTAILS & LIQUORS

AMERICAN WINES

	Bot.	½
Burgundy	2.40	1.85
Sauterne	2.50	1.35
Chablis	2.50	1.35
Sherry	3.00	—

CHAMPAGNES

American	6.00	3.50
Imported	10.00	5.50
Sparkling Burgundy	8.00	4.50
Split Am. Champagne	—	1.50

COCKTAILS

Mandarin House Special	.90
Manhattan	.70
Martini	.70
Gibson	.70
Orange Blossom	.70
Bacardi	.70
Bronx	.70
Daiquiri	.70
Dubonnet	.70
Clover Club	.70
Coffee	.75
Jack Rose	.70
Side Car	.85
Pink Lady	.75
Stinger	1.00
Rob Roy	.85
Alexander (Gin)	.80
Alexander (Brandy)	.90
Champagne	1.00
Old Fashioned (Rye)	.70
Old Fashioned (Scotch)	.85
Sherry Flip	.75
Scarlet O'Hara	.80
Screw Driver	.75
Grass Hopper	.80

APERITIFS

Dubonnet	.50
French Vermouth	.50
Italian Vermouth	.50
Ruby Port	.50
Pedro Domecq Sherry	.60
Harvey's Bristol Cream	.85

SOURS AND FIZZES

Whiskey Sour	.70
Rum Sour	.70
Scotch Sour	.85
Gin Fizz	.70
Sloe Gin Fizz	.70
Golden Fizz	.80
Silver Fizz	.80
Royal Fizz	.80

LONG DRINKS

Americano	.60
Vermouth Cassite	.60
Tom Collins	.70
John Collins	.70
Rum Collins	.70
Sloe Gin Collins	.70
Gin and Tonic	.70
Gin Rickey	.65
Cuban Libre	.70
Planter's Punch	.80

BOURBONS

I. W. Harper	.80
Jack Daniel's	.80
Old Fitzgerald	.80
Old Taylor	.80
Old Grandadad	.80
Old Forester	.80
Old Stagg	.70
Kentucky Bred	.65
Walker's De Luxe	.70

RUMS

Bacardi (Cuban)	.70
Carioca	.60
Cockade	.65
Meyer Planter's Punch	.70

RYES

Imperial	.60
Carstairs	.60
Fleischmann's	.60
Kitsey	.60
Corby's	.60
Calvert Reserve	.65
Schenley	.65
Seagram's 7 Crown	.65
Four Roses	.65

IMPORTED WINES

Chinese Hwang Chiu		
Beaujolais	4.00	2.20
Italian Chianti	4.50	2.40
Anjou Rose	3.75	2.00
B. & G. Sauterne	5.00	2.80
B. & G. Chablis	5.00	2.80
Alsace Riesling	5.00	2.80
Chianti (Split)	—	1.35

COCKTAILS

Lord Calvert	.70
Partner's Choice	.70
Canadian Club	.75
Seagram's V. O.	.75

SCOTCHES

John Begg	.75
Old Smuggler	.75
White Horse	.75
Black and White	.75
Ballantine	.75
Cutty Sark	.75
Dewar's White Label	.75
Martin's V. V. O.	.75
Teacher's	.75
Vat 69	.75
Haig and Haig 5 Star	.75
Johnny Walker Red Label	.75
Johnny Walker Black Label	.85
King's Ransom	.85
House of Lords	.75
Haig and Haig Pinch	.85
Chivas Regal (12 yrs.)	.85
Ambassador (12 yrs.)	.85
Bell's Royal Vat	.85

IRISH WHISKYS

John Jameson	.75
Old Bushmill's	.75

GINS

Fleichmann's	.60
Gilbey's	.65
Gordon's	.65
Seagram's	.65
Booth's House of Lords	.70
Tanqueray	.70
Vodka	.70

COGNACS AND BRANDIES

Napoleon 5 Star	.80
Hennessy 3 Star	.80
Martell 3 Star	.80
Courvoisier	.80
Biscuit Dubouché	.80
Remy Martin V.S.E.P.	.85
Napoleon Brandy	.70
Apple Brandy	.70

CORDIALS

Chartreuse	.80
Cointreau	.70
Creme de Cacao	.70
Creme de Menthe	.70
Rock and Rye	.70
Blackberry Brandy	.70
Apricot Brandy	.70
Cherry Brandy	.70
Kummel	.70
Curacao	.70
Triple Sec	.70
Anisette	.70
Southern Comfort	.70
B. & B.	.80
Cherry Heering	.85
Drambuie	.85
Benedictine D.O.M.	.80
Grand Marnier	.80
Strega	.80

BEER, ALE & SOFT DRINKS

	Bot.
Ballantine Ale or Beer	.50
Budweiser	.50
Miller's High Life	.50
Lowenbrau	.60
Orangeade	.50
Lemonade	.50
Coca Cola	.20
Seven Up	.20
Ginger Ale (Glass)	.20
White Rock (Glass)	.20

MASSAPEQUA
RESTAURANT & GRILL

CHINESE and AMERICAN FOOD
DINING - - - - DANCING

223 WEST 116th STREET

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BANQUETS, WEDDINGS AND PARTIES
For Reservations Phone UNiversity 4-9415

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SOMETHING NEW IN ENTERTAINMENT EVERY NIGHT — GUEST STARS — NO COVER CHARGE

Minimum Charge $1.00 per person

MINIMUM CHARGE $1.00 PER PERSON ON DRINKS ONLY

Massapequa Restaurant and Grill Menu

CHINESE DISHES

Chicken Chow Mein	40
Chicken Chow Mein with Mushrooms	50
Chicken Chop Suey	50
Chicken Chop Suey with Mushrooms	60
Fresh Shrimp Chow Mein	40
with Mushrooms	50
Fresh Shrimp Chop Suey	40
Mushroom Chop Suey	40
Green Pepper Steak	40
Moo Go Gui Pan	90
Sugam Chicken Chow Mein	65
Pineapple Chop Suey	40
Tomaties Beef with Gravy	50
Plain Chop Suey	30
Beef Chop Suey	30
Egg Foo Young	40
Yet Go Mein	25
Chinese Roast Pork	30
Fried Rice with Pork	30
Fried Rice with Chicken	50
Fried Rice with Shrimp	35

AMERICAN DISHES

APPETIZERS

Fruit Cocktail	35
Fresh Shrimp Cocktail	25
Crab Meat Cocktail	25
Heart of Celery	15
Queen Olives	15

OMELETTES

Spanish	35
Plain	30
Cheese	30
Tomatoes	35
Ham or Bacon	40
Chicken Liver	50

SOUPS

Chicken	25
Tomato	15

STEAKS AND CHOPS

Small Steak	45
Sirloin Steak	65
Breaded Veal Cutlet, Tomato Sauce	40
Lamb Chops (2)	40
Pork Chops (2)	35
Half Broiled Chicken	55
Chicken a la King	60

SALADS

Chicken	50
Fresh Shrimp	40
Combination	35
Fruit	30
Lettuce and Tomatoes	25
Crab Meat	60
Salmon	40

VEGETABLES

Green Peas	15
String Beans	15
Stewed Corn	15

SANDWICHES

Steak	25
Chicken	25
Club	30
Fried Ham	15
Ham and Egg	20
Bacon and Tomatoes	15
Tomatoes and Lettuce	15
Hamburger	15

POTATOES

French Fried	15
Hash Brown	15
Lyonnaise	15
Julienne	15
Tea or Coffee	05
Chinese Tea, per pot	10

DESSERTS

Chinese Almond Cake	15

WHISKIES

RYE

Three Feathers (Private Stock)	35
Seagram's 5 Crown	35
Canadian Club	40
Green River	35
Maryland Club	35
Mayflower	35
Cream of Kentucky	35
Four Roses	35
Calvert	35
Wilkens Family	35
Private Stock (Massapequa)	35
Guckheimer	35
G. & W.	35
Wilson	35
Stanwood	35
Old Harbour	35

IRISH WHISKEY

J. Jameson	40
Bushmill's	40

SCOTCH

White Horse	40
Johnny Walker (Red Label)	40
Bacardi Rum	35
Rock & Rye	25

CHAMPAGNE

Champagne pts. Dom	2.00
Champagne qts. Dom	3.50
Champagne qts. imported	7.00

CORDIALS

Apricot	25
Peach	25
Chartreuse	25
Creme de Menthe	25
Creme de Cacao	25
Benedictine	25
Cherry	25
Kummel	25
Blackberry	25
Triple Sec	25

WINES

DAY OR TABLE WINES

Barbera	25
Barberone	25
Zinfandel	25
Sauterne	25
Burgundy	25
Claret	25
Haut Sauterne	25
Italian & French Vermouth	25

SWEET

Port	25
Sherry	25
Muscatel	25
Angelica	25
Tokay	25

BRANDIES

	pony	drink
Hennessey	35	50
Martel 3 Star	35	50
Cherie	30	40

No extra charge for highballs

GINS

Royal Box	25
Seagram's King Arthur	25
Piccadilly	25
Sloe Gin	25
Gin Rickey	35

PUNCHES

Milk Shake	35
Milk Punch	40
Egg Nogg	45
Planters	45

FIZZES

Gin	30
Sloe Gin	35
Silver	35
Golden	35
Royal	40

SOURS

Whiskey	35
Gin	35
Brandy	40
Rum	40

FLIPS

Brandy	40
Sherry	30
Port	30
Whiskey	35
Gin	35
Rum	35

COCKTAILS

MASSAPEQUA SPECIAL	40	Brandy, Gin, White of Egg, Grenadine, Cherry.
SLOE GIN RICKEY	30	Sloe Gin, Lime Juice, Seltzer.
TOM COLLINS	25	Gin, Lemon Juice, Sugar, Club Soda.
MANHATTAN	25	Vermouths, Angostura Bitters, Whiskey, Cherry.
BRONX	25	Vermouths, Orange Juice, Gin.
OLD FASHIONED	25	Lemon, Orange, Angostura Bitters, Whiskey.
MARTINI	25	Vermouth, Gin, Olive.
BACARDI	35	Rum, Lemon Juice, Grenadine.
ALEXANDER	35	Creme de Cacao, Gin, Sweet Cream.
CLOVER CLUB	35	White of Egg, Lemon Juice, Gin, Grenadine.
SIDE CAR	35	Cointreau, Brandy, Lemon Juice.
ORANGE BLOSSOM	35	Orange Juice, Gin.
STINGER	40	White Creme de Menthe, Brandy.
ANGEL'S TIP	35	Creme de Cacao, Sweet Cream.
PINK LADY	30	White of Egg, Gin, Grenadine.
DUBONNET	30	Dubonnet, Wine, Gin.
CHAMPAGNE	50	Champagne, Lemon, Bitters, Sugar.
CARIOCA	30	Carioca Rum, Lemon Juice, Grenadine.

EXTRA FANCY DRINKS

JOE'S SPECIAL	60	Rum, Raspberry Syrup, Curacao, Sugar.
LADIES DREAM	50	Gin, French Vermouth, Chartreuse.
LIGHTNER SPECIAL	50	Anisette, Gingerale.
HORSE'S NECK	40	Brandy or Whiskey, Gingerale, Rind of Lemon.
SHERRY EGG	35	Sherry, Egg.
SPECIAL SIDE CAR	50	Imported Cointreau, Hennessey or Martel ★★★ Brandy, Lemon Juice.

CHEF'S SUGGESTIONS

中式牛扒 **HONG KONG STEAK** 10.95
Medallions of beef tenderloin, pan seared with our Chef's special garlic flecked sauce. Served on a bed of piquant sauteed onions.

本樓牛扒 **STEAK, TRIPLE EIGHT STYLE** 16.95
Our version of steak with Chef's special piquant sauce.

家鄉骨香龍利球 **"TRIPLE EIGHT" FILET OF SOLE WITH CRISPY BONE WHOLE FISH** 24.95

雀巢雙柳 **TARO NEST SPECIAL** 11.95
Shredded spring chicken and beef tenderloin, marinated, then sauteed with selected seasoned vegetable-served in a crispy taro nest.

椒鹽大蝦皇 **SALTED PEPPER PRAWN** 15.95

黑椒牛仔骨 **SIZZLING STEAK BONE IN WITH BLACK PEPPERCORN SAUCE** 10.95
Tender chunks of steak, bone in, marinated and served in sizzling platter with black peppercorn sauce.

明爐火鴨 **BARBECUED ROAST DUCK (HALF)** 11.00
Charcoal roasted Long Island duck with Hoi-Sen sauce and honey, cut into bite size pieces and served with aujus gravy.

北京鴨（兩食） **PEKING DUCK** 38.00
Served in two courses: Crispy skin, touch of Hoi-Sen and scallions wrapped paper thin crepes, then grilled at your table side, boneless shredded duck sauteed with vegetables and served on a bed of crispy rice noodles

Your Captain will be Happy to Help Make Selections
Please Ask For Daily Specials.

閩都大酒樓

MING DYNASTY

APPETIZERS

叉燒 Bar-B-Q Roast Pork 4.50
春卷 Spring Roll ( ) 2.50
脆皮豆腐 Crispy Stuffed Bean Curd (2) 2.50
鍋貼 Pan-Grilled Garlic Pork Dumplings (3) 2.80
蟹拑 Stuffed Crab Claw (1) 3.00
海王卷 Seafood Roll (2) 2.80
炸蝦丸 Fried Shrimp Balls (3) 2.80
涼伴海蜇 Jelly Fish 5.00

SOUP

(For 4-6 People)

桂花魚肚羹 Egg White Fish Maw Soup 9.95
冬瓜湯 Eight Treasure Winter Melon 8.95
雞茸粟米湯 Velvet Chicken Corn 8.95
時菜湯 Mixed Chinese Vegetables 8.95
西湖牛肉湯 Beef "West Lake" Style 8.95
海鮮湯 Mixed Seafood 12.95
火鴨芥菜湯 Roast Duck with Mustard Green Soup 8.95
酸辣湯 Hot and Sour 8.95
西菜魚片湯 Filet of Fish with Watercress 12.95

NOODLES & FRIED RICE

海鮮炒麵 Seafood Pan-Fried Noodles 11.95
肉絲炒麵 Shredded Pork Pan-Fried Noodles 8.50
羅漢齋炒麵 Assorted Vegetable Pan-Fried Noodles 8.50
牛肉炒麵 Beef Pan-Fried Noodles 8.50
雞球炒麵 Chicken Pan-Fried Noodles 8.50
星州炒米 Singapore Rice Noodles 8.50
鴨絲炒米 Shredded Roast Duck with Rice Noodles 8.50
厦門炒米 Har-Moon Rice Noodles 8.50
干炒牛河 Beef or Pork Chow Fun (Flat Noodles) 8.50
雞絲撈麵 Chicken Lo Mein 8.50
蝦仁撈麵 Shrimp Lo Mein 9.50
楊州炒飯 Yang Chow Fried Rice 5.95
蟹肉干燒伊麵 Braised Noodles with Crab Meat 11.95

VEGETABLES

清炒雜菜 Sauteed Mixed Vegetable 7.50
魚香茄子 Egg Plant with Yushan Garlic Sauce 8.95
红燒豆腐 Braised Bean Curd 8.95
羅漢上素 Buddha Supreme 8.95
炒雙冬 Black Mushrooms with Bamboo Shoots 8.95
脆皮炸豆腐 Crispy Fried Bean Curd Stuffed with Shrimp 8.95
碧綠滑豆腐 Steamed Bean Curd with Broccoli 8.95
干扁四季豆 Dry Sauteed String Bean & Minced Pork 8.95
酥炸腐皮卷 Crispy Fried Bean Curd Roll with Batter 8.95
清炒菜心 Sauteed Chinese Greens 7.50
蠔油芥蘭 Chinese Broccoli with Oyster Sauce 7.50
清炒菠菜 Sauteed Spinach 7.50

SEAFOOD

干煎龍利 Pan-Fried Sea Dragon (Grey Sole) 14.95
甜酸司哱 Sweet and Sour Sea Bass 14.95
豉汁炒蜆 Clam with Black Bean Sauce 10.95
白汁班塊 Filet of Fish with White Wine Sauce 12.95
油泡蝦仁 Prawns in Natural Sauce 13.95
腰果蝦仁 Shrimp with Cashew Nuts 10.95
宮保蝦仁 Kung Po Shrimp 10.95
四川蝦仁 Saute Shrimp with Szechuan Sauce 12.95
魚香蝦球 Prawns in Yushan Garlic Sauce 13.95
椒鹽蝦 Salt Baked Prawns 12.95
薑葱焗龍蝦 Lobster with Ginger and Scallions 19.95
椒鹽鮮魷 Salt Baked Squid 9.95
薑葱鮮魷 Fresh Squid Sauteed Ginger and Scallions 9.95
干煎蝦球 Prawns in Barbecued Sauce 13.95
香橙班塊 Filet of Sea Bass with Orange Sauce 12.95
脆奶蝦球 Crispy Prawns in Cream Sauce 14.95
金銀帶子 Sea Scallops in Gold and Silver (Two Flavor) .. 17.95

BEEF

黑椒牛柳 Filet of Steak with Black Peppercorn Sauce 10.95
鮑菇牛柳 Filet of Steak with Abalone Mushrooms 10.95
玉樹徽私牛 Filet of Steak with Chinese Greens 11.95
西芥蘭牛肉 Beef with Broccoli 8.95
雪豆牛肉 Beef with Snow Peas 8.95
葱爆牛肉 Beef with Scallions 8.95
雪豆冬菇士的片 Sliced Steak with Snow Pods & Black Mushrooms 16.95
干炒牛肉絲 Spicy Shredded Beef 8.95
陳皮牛 Beef with Orange Flavor 10.95
魚香牛肉絲 Shredded Beef with Yushan Garlic Sauce 8.95

PORK

甜酸肉 Sweet and Pungent Pork 8.95
京都排骨 Bake Pork Chop in Peking Sauce 8.95
叉燒小炒 Roast Pork with Chinese Vegetables 8.95
魚香肉絲 Shredded Pork in Yushan Garlic Sauce 8.95
椒鹽肉排 Salt Baked Pork Chop 8.95
雙菇叉燒片 Roast Pork with Mushrooms 8.95
豉汁叉燒片 Roast Pork in Black Bean Sauce 8.95
葱爆叉燒片 Roast Pork with Scallions 8.95

POULTRY

陳皮雞 Chicken with Orange Flavor 9.95
當紅炸子雞 Imperial Crown Chicken (Half) 9.95
北菇蒸雞 Steamed Chicken with Chinese Mushrooms 8.95
腰果雞丁 Chicken with Cashew Nuts 8.95
宮保雞丁 Kung Po Chicken 9.95
檸檬雞 Lemon Chicken 9.95
雪豆雞片 Chicken with Snow Peas 8.95
魚香雞絲 Shredded Chicken in Yushan Garlic Sauce 8.95
豉汁雞片 Black Bean Chicken, Boneless 8.95
炸乳鴿 Roast Squab 13.95
蠔油手撕雞 Shredded Chicken in Oyster Sauce 10.95

CHEF'S SUGGESTIONS

薑葱龍利球 **FILET OF SOLE WITH GINGER & SCALLIONS** 13.95
Fresh Filet of grey sole lightly coated with seasoning and seared, then, delicately sauteed in wine sauce with ginger and scallions.

雀巢蝦球帶子 **PRAWNS AND SCALLOPS IN A LOVE NEST** 14.95
Jumbo shrimp and sea scallops sauteed with selected vegetables in a delicate sauce, served in a crispy shredded taro basket.

黑椒帶子 **SEA SCALLOPS IN BLACK PEPPERCORN SAUCE** 13.95
Fresh sea scallops marinated in wine, then sauteed in a slightly spicy peppercorn sauce.

豉汁炒龍蝦 **LOBSTER CANTONESE, CHINATOWN STYLE** 19.95
A whole live lobster chopped into convenient pieces and stir-fried with black beans, minced pork and garlic.

鐵板串燒蝦 **SIZZLING SKEWERS OF SHRIMP WITH ONIONS** 13.95
Jumbo Shrimp marinated & skewered, serving in sizzling platter with sauteed onion.

密椒煎生蠔 **FRIED OYSTER WITH HONEY GLAZED SAUCE** 12.95
Fresh oyster dipped in light balt a deep fried to golden brown & served with honey glazed sauce.

脆奶炸蝦丸 **CRISPY FRIED MILKY SHRIMP BALL** 11.95

琥珀沙汁蝦球 **PRAWNS IN MAYONNAISE SAUCE WITH WALNUTS** 14.95
Jumbo Shrimp, Served in light Foamed tossed with Chef's special sauce and garnished with walnuts.

HOT & SPICY

MING TREE NOODLE SPECIALTIES

Lo Mein

Roast Pork Lo Mein Small	1.15
Beef Lo Mein	1.15
Shrimp Lo Mein	1.15
Chicken Lo Mein	1.15
Chinese Style Spaghetti	1.40
Beef Young Sing Lo Mein	1.55

Special Egg Noodle

Noodle with Beef Oyster Sauce	1.15
Noodle with Curry Sauce	1.15
Noodle with Beef and Tomatoes	1.15
Noodles with Spareribs (Blackbean Sauce)	1.25
Noodles with Chicken Oyster Sauce	1.25
Noodles with Shrimp Lobster Sauce	1.60

Chow Rice Noodle

Roast Pork Chowmei Foon	1.25
Beef Chow Mei Foon	1.25
Chicken Chow Mei Foon	1.25
Shrimp Chow Mei Foon	1.25

Chow Broad Noodle

Roast Pork Chow Foon	1.25
Beef Chow Foon	1.25
Shrimp Chow Foon	1.25
Chicken Chow Foon	1.25

Cantonese Style Chow Mein

Pork Chow Mein	1.50
Chicken Chow Mein	1.80
Shrimp Chow Mein	1.80

SPECIAL HOUSE DINNER

For those who want to be pleasantly surprised a special, complete dinner may be ordered. $4.00 per person.

明樹樓

Ming Tree Restaurant

183 BLEECKER STREET • NEW YORK CITY • GR 7-3425
(Between Sullivan and Macdougal Streets, South of West 3rd Street)

MING TREE DELICACIES

Egg Roll (2)	.70
Chinese Barbecued Pork	1.00
Barbecued Young Spareribs	
Small	1.20
Large	2.00
Chicken Wings	1.00
Fan Toil Shrimp	
Small	1.00
Large	1.90
Fried Wonton	1.00
Crab Meat Hors D'oeuvres	1.75
Fried Dumplin	1.50
Boiled Dumplin	1.50

Soup

Ming Tree Soup	1.40	Beef Yat Gaw Mein	.85
Chicken Soup (Clear)	.40	Suey Kow Soup	.75
Egg Drop Soup	.40	Bean Cake Soup (2)	1.10
Roast Pork Wonton	.40	Chop Suey Soup (2)	1.10
Beef Wonton	.90	Watercress Soup (2)	1.10
Chicken Wonton	.90	Chicken Rice Soup	.40
Roast Pork Yat Gaw Mein	.70	Chicken Yat Gaw Mein	.85

Special Combination Plate Dinners

Choice of Soup

Chicken Egg Drop Roast Pork Wonton

1. Chicken Chow Mein, Egg Roll, Fried Rice 1.60
2. Roat Pork Chow Mein, Egg Roll, Fried Rice 1.60
3. Shrimp Chow Mein, Egg Roll, Fried Rice 1.85
4. Subgum Chow Mein, Egg Roll, Fried Rice 2.00
5. Barbecue Spareribs, Egg Roll, Fried Rice 2.00
6. Fresh Jumbo Shrimps with Lobster Souce, Egg Roll, Fried Rice 2.00

Choice of Dessert

Sliced Pineapple Kumquat Fortune Cakes Ice Cream

Fried Rice		Egg Foo Young	
Roast Pork Fried Rice 1.25	[redacted]	Roast Pork Egg Foo Young	1.25
Fresh Shrimp Fried Rice	1.40	Chicken Egg Foo Young	1.50
Chicken Fried Rice	1.50	Shrimp Egg Foo Young	1.50
Young Chow Fried Rice	2.25	Lobster Egg Foo Young	2.50
Beef Fried Rice	1.25	Mushroom Egg Foo Young	1.50
Lobster Fried Rice	2.50		

We Are Not Responsible For Lost Personal Articles

MING TREE SPECIALTIES

SIZZLING GOONBA 3.90
Lobster meat, king crab claw meat, shrim scallop, all exquisitely flavored with im- ported mushroom, vegetable, water chestnu served with a taste sizzle on a crunchy bed of rice.

SIZZLING MING TREE STEAK 3.90
Filet mignon blended with mushroom, snow ea pots, water chestnuts and bamboo shoots, with our chef's special sauce, served with sizzle on a bed of crunchy rice.

SIZZLING SUBGUM WONTON 3.90
Lobster, checkien meat, roast pork, chicken liver, shrimp, blended with choice Chinese vegetable, nested with Chinese brown fried onton, served with a tasty sizzle on crunchy bed of rice.

CHOW SAM SUE 3.50
Lobster and chicken meat with roast park repared with fine cut Chinese vegetables.

CRAB MEAT SOONG 3.00
King crab claw meat ~~or lobster~~, minced por blended with water chestnuts in an egg sauce and topped with fried crisp rice noo les.

LOBSTER SOONG 3.50
Lobster meat, minced pork blended with wa r chestnuts in an egg sauce and topped with fried crisp rice noodles.

MING TREE BONELESS CHICKEN 2.75
Half golden brown chicken, served with m ed Chinese vegetables.

TRIPLE DELIGHT 3.25
Lobster and chicken meat, roast pork, blen ed with mixed Chinese vegetables.

FILET STEAK KOW 3.75
Filet mignon blended with black mushroo s, snow pea pods, water chestnuts, and bamboo shoots with our chef's extra specia sauce.

CHOW GAI KOW 3.00
Sphere-cut, tender fresh chicken meat cut cubes and sauted with water chestnuts snow pea pods, bamboo shoots, importe Chinese mushrooms and heart of Chinese vegetables.

CHOW MIN YOUNG 2.75
Shredded tender beef blended with Chinese vegetables, with crisp rice noodles on top.

LUNG HAR GAI KOW 3.80
Fresh lobster and chicken kow sauted with hoice Chinese vegetables.

BUTTERFLY SHRIMP 2.50
Fresh jumbo shrimp, wrapped with bacc , pan fried, then smothered with a tasty onion sauce.

MOO GOO GAI PAN 2.75
Sliced white chicken meat, blended with m shrooms and various Chinese vegetables. This is the most popular Cantonese dish.

WOR SHEW OPP (BRAISED DUCK) 2.50
Boned Long Island duckling, simmered i imported Chinese spices until tender then pressed into water chestnut flour and cris braised, served with a tempting mushroom souce, topped with crushed almonds.

FUNG GORN LUNG HAR KOW 3.80
Chunks of fresh lobster meat and tasty icken livers sauted with water chestnuts, bamboo shoots and back toy.

MING TREE DELICACIES

Chop Suey

Pork Chop Suey	1.25
Beef Chop Suey	1.50
Roast Pork Chop Suey	1.50
Shrimp Chop Suey	1.50
Chicken Chop Suey	1.50

Pork Dishes

Spareribs with Block Bean Souce	1.75
Sweet and Pungent Pork	2.00
Sweet and Pungent Spareribs	1.75
Roast Pork with Chinese Vegetables	1.50
Chow Yook Soong (Minced Park)	1.75
Roast Park with String Beans	1.50
Roast Pork with Bean Sprouts	1.50
Roast Pork with Oyster Sauce	2.00

Beef Dishes

Beef with Green Pepper	1.50
Beef with Oyster Souce	2.00
Beef with Chinese Vegetables	1.50
Beef with Broccoli	1.50
Beef with Tomatoes	1.50
Beef with Pepper and Tomatoes	1.75
Beef with Mushroom	2.00
Beef ond Black Bean Souce	2.00
Beef with Beansprouts	1.50

Sea Food

Maine Lobster, Cantonese Style	3.25 [redacted]
Shrimp with Lobster Sauce	2.00
Shrimp with Chinese Vegetable	1.70
Fried Shrimps	1.90
Chow Hor Kow	2.25
Sweet and Pungent Shrimp	2.00
Barbecued Shrimp (in shell)	2.25
Sweet and Pungent Whole Sea Bass	2.25
Hong Shu Yu (Sea Bass in Batter)	2.25
Beancake with Whole Sea Bass	2.25
~~Fresh Clam Cantonese Style~~	1.75
Steamed Lobster 3.25	[redacted]
Lobster Ding	2.75
Shrimp with Mushroom	2.25
Shrimp with Tomatoes	2.00
Shrimp with Oyster Sauce	2.00
Shrimp with Bean Sprouts	1.50
Shrimp with Green Pepper and Tomatoes	2.00
Steamed Fish with Black Bean Sauce	2.25

Crisp Noodle Chow Mein

Chicken Chow Mein	1.25
Shrimp Chow Mein	1.50
Beef Chow Mein	1.50
Subgum Chow Mein	1.50
Vegetable Chow Mein	1.25
White Meat Chicken Chow Mein	2.00
Lobster Chow Mein	2.75

Special Family Dinners

FOR 2 PERSONS $ 5.00—CHOICE 1 FROM GROUP (A) AND 1) FROM GROUP (B)
FOR 3 PERSONS $ 7.50—CHOICE 1 FROM GROUP (A) AND 2 FROM GROUP (B)
FOR 4 PERSONS $10.00—CHOICE 2 FROM GROUP (A) AND 2 FROM GROUP (B)

CHOICE OF SOUP

Chicken Egg Drop Soup Won Ton With Roast Pork

Individual Egg Roll

GROUP A	GROUP B
Lives Lobster (Cantonese Style) *	Chicken Chow Mein
Fresh Shrip with Lobster Sauce	Fresh Shrimp Chow Mein
White Meat Chicken Chow Mein	Fried Rice with Park
Cantonese Chow Mein	Pepper Steak
Moo Goo Gai Pan	Park Egg Foo Young
Chow Mein Young	Roasted Park Lomain

Served with Plain Rice and Tea

CHOICE OF DESSERT

Sliced Pineapple Kumquat Fortune Cokes Ice Cream

EXTRA PLATE SERVICE CHARGE 25c PER PERSON

Our Family Dinners are based on estimated costs; any change of selections from Group "B" to Group "A" necessitates an added charge of $1.00 per dish to the original price of the dinner.

* DINNER LOBSTER
EXTRA CHARGE 65¢